



New Year Day Menu

Starter

- Salmon gravadlax with crème fraîche
- Grilled sardines with caramelized onion and toasted almond
- Thinly sliced cured beef with rocket salad, olive oil and Parmigiano
- Chicken liver parfait with blueberry gelatine and crispy bread
- Italian buffalo mozzarella, heritage tomato and avocado (v)
- Roasted butternut squash soup with pumpkin seeds and croutons (v)

Main Course

- Grilled fillet of wild sea bass with shrimp in a lemon and scampi sauce
- Pan fried cod with chorizo, olives and rustic tomato
- Braised lamb shank served on mash potatoes
- Roast breast of turkey, chipolata sausage wrapped in bacon, onion and sage stuffing
- Ricotta and spinach ravioli with butter and sage (v)
- Baked aubergine, tomato sauce, mozzarella and Parmigiano (v)
- Our selection of vegetables and sautéed potato are served with the main course*

Dessert

- Chocolate and winter berry panna cotta
- Amaretto trifle with salted caramel and amaretto crumble
- Profiteroles and chocolate sauce
- Vanilla and orange cheesecake
- Warm Italian Panettone served with vanilla custard
- Selection of Italian Ice Cream

Three Courses Menu £36.50 per person (under 10yrs old £20.00)

Please inform us of any allergies. Prices inclusive of VAT. An optional service charge of 10% will be added